



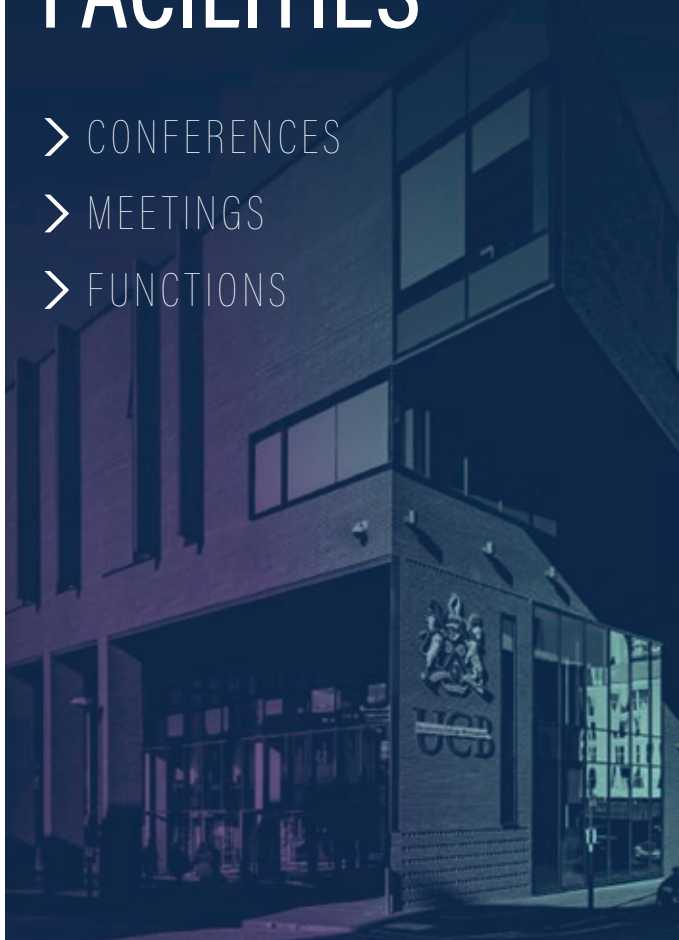
**UNIVERSITY COLLEGE BIRMINGHAM**

GUIDE TO  
**CORPORATE  
VENUE  
FACILITIES**

➤ CONFERENCES

➤ MEETINGS

➤ FUNCTIONS





# WELCOME

Many thanks for your interest in hosting your event here at University College Birmingham. With a vast array of modern equipped rooms and state-of-the-art facilities, we are in the privileged position to be able to cater for conferences, meetings and functions for up to 250 people in one room alone.

With over 29 years of hospitality experience, I pride myself on offering bespoke, professional and customer focused events. With my experienced team of events professionals, we can ensure that your event will run smoothly from start to finish.

Here at University College Birmingham, we can add that something extra to your event. Not only do we have an award-winning restaurant and catering facilities, but we have a large number of activities and experiences that can make your conference or meeting a day to remember.

Please enjoy our brochure and I look forward to presenting our facilities to you.

*Anna*

Anna Hughes  
Head of Commercial Sales





# ROOM BOOKINGS

The University has 95 rooms available to hire over three campus buildings, all in close proximity to our Summer Row building on the edge of Birmingham's Jewellery Quarter. Room sizes range from small meeting rooms to large lecture theatres with capacity for 250 delegates. All equipped with computer, AV equipment and Wi-Fi, rooms available for hire include:

- Lecture theatres
- Classrooms and meeting rooms
- Fine dining restaurant and kitchen
- Training kitchens and food laboratories







# EXPERIENCES AND TEAM BUILDING

We want to create a memorable event for you and can offer bespoke packages of experiences and team building activities, all within our award-winning teaching facility. Boasting a wide variety of sports, beauty and culinary experiences, examples of activities include:

- > Cookery and baking classes
- > Treatments in our brand new aesthetics clinic
- > Wine tasting
- > Team building in our aviation suite
- > Sports therapy treatments and training





# PACKAGES

We offer different packages, a day delegate rate, a 24-hour rate or a breakdown of costs for room hire with food and beverages. Please see below the per person package inclusions. These can be altered to suit individual needs.

## DELEGATE DAY PACKAGE

- > 3 servings of tea/coffee/biscuits (first with pastries)
- > Room hire
- > LCD, screen and flip chart
- > Bottled still and sparkling water with glasses
- > Hot and cold buffet lunch
- > Wi-Fi

## 24 HOUR PACKAGE

- > Accommodation  
(off-site at Ibis Hotel – Double room, single occupancy)
- > Room hire
- > LCD, screen and flip chart
- > 3 servings of tea/coffee/biscuits (first with pastries)
- > Bottled still and sparkling water with glasses
- > Hot and cold buffet lunch
- > 3 course dinner at our  
award-winning restaurant
- > Wi-Fi
- > Full English breakfast



# MENUS

Our experienced, highly-trained chefs can cater for any event or occasion.

BUFFET MENU PRICES  
START FROM **£13**  
PER HEAD



## EXAMPLE BUFFET MENU

### MEAT DISHES

- > Beef empanadas
- > Chorizo quail egg scotch eggs
- > Mini sriracha, lemon and mustard filo sausage rolls
- > Smoked bacon and mozzarella croquette
- > Smoked ham and wholegrain mustard arancini
- > Mini chicken fajitas
- > Red wine marinated figs with prosciutto mozzarella and basil

### VEGETARIAN OPTIONS

- > Rocket, red onion and tomato bruschetta
- > Pea and mint arancini
- > Tandoori paneer bites
- > Leek, goats cheese and lemon tartlet
- > Cherry tomato, basil bruschetta
- > Fig and gorgonzola tartlet
- > Devil eggs
- > Cheese and caramelised red onion croissant

### FISH DISHES

- > Thai ca-ri prawns
- > Asian battered cod goujons
- > Salmon and dill tartlet
- > Prawn fritter with chipotle mayo

### SALAD

- > Halloumi with a pomegranate and mint dressing
- > Greek salad
- > Rocket, pine nuts, goats cheese and segmented blood orange
- > Mixed salad







WORKING LUNCH MENU OPTIONS

SANDWICHES, CAKES AND PASTRIES

- > Sandwich selection (chef's choice) £4.50
- > Cake selection (1) £3.10
- > Biscuit selection £0.75
- > Danish pastry and croissant selection (1) £2.10
- > Conference cake bites (3 pieces) £1.90
- > Mini cake or pastry selection (2 pieces) £2.80

BEVERAGES

- > Filter coffee and tea £1.75
- > Selection of fruit teas £1.75
- > Mineral water (small) £1.00
- > Mineral water ucb (sparkling or still 750ml) £2.00
- > Orange juice (1 litre jug) £2.60
- > Wine – entry level red/white 70cl bottle (extensive wine list on request) £17.80

WORKING BREAKFAST MENU

CONTINENTAL

- > A selection of Danish pastries
  - > Croissants with preserves
  - > Selection of seasonal fruit
  - > Coffee and tea
  - > Orange juice
- £6.65

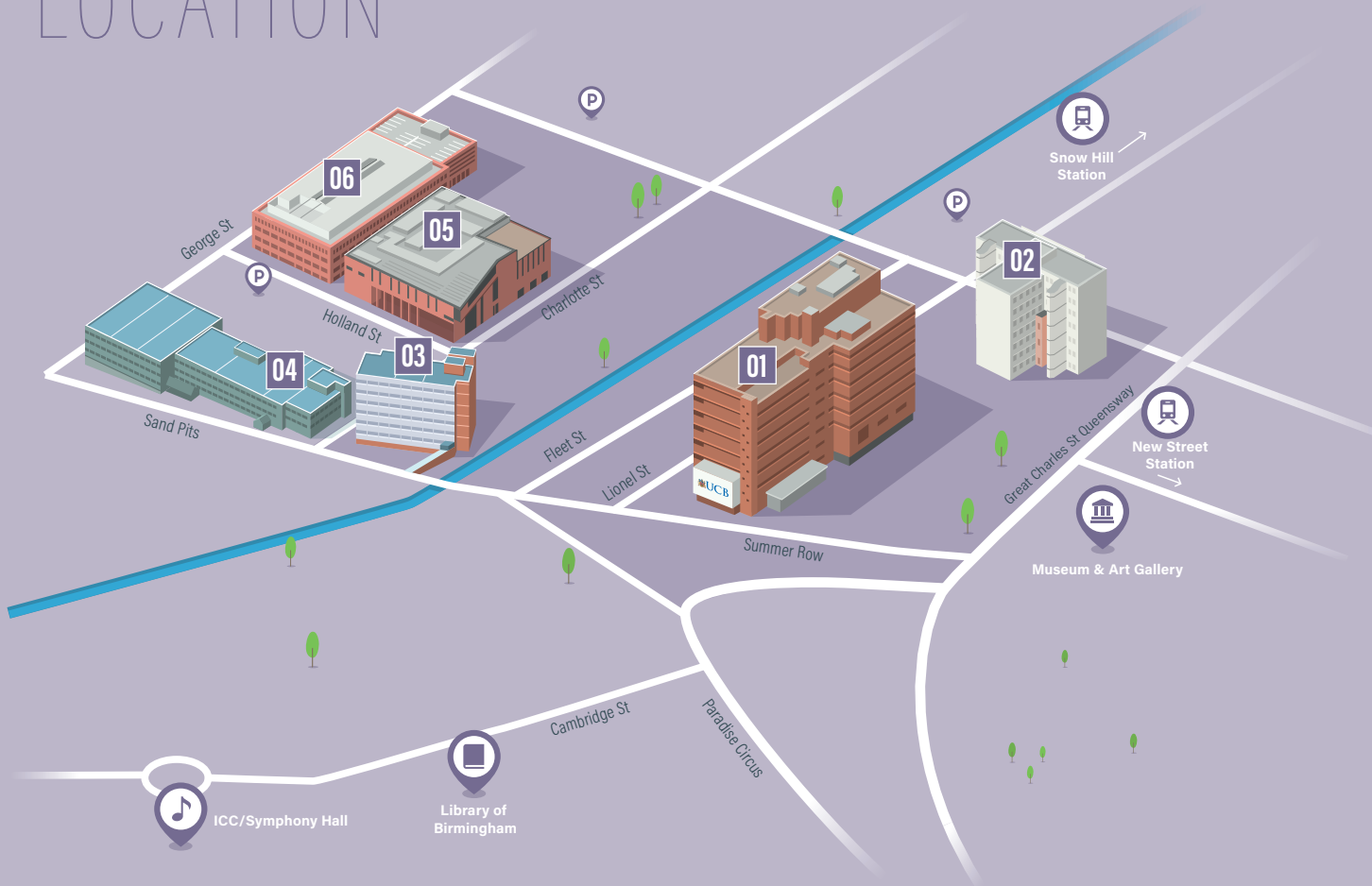
HEALTHIER CHOICE BREAKFAST

- > Yoghurt, fruit compote, seasonal fruit and granola
  - > Fruit teas
  - > Orange juice and water
- £6.50

IMPORTANT INFORMATION

Prices are per person and are inclusive of VAT. All dietary requirements can be catered for. All working lunches include tea, coffee and mineral water. Short notice food requests will be serviced to the best of our ability. Food is served at ambient temperatures, food must therefore be consumed within 4 hours, thereafter it will be removed. No food can be guaranteed as "free from" due to the production spaces.

# CITY CENTRE LOCATION



We have invested in excess of £130 million into our four campuses, which are just a 10-minute walk from the heart of Birmingham city centre and a stone's throw from one another in the vibrant Jewellery Quarter.

**01** SUMMER ROW  
POST CODE: B3 1JB

**02** RICHMOND HOUSE  
POST CODE: B3 1PB

**03** THE LINK  
POST CODE: B3 1JJ

**04** CAMDEN HOUSE  
POST CODE: B1 3PY

**05** MCINTYRE HOUSE  
POST CODE: B3 1PW

**06** MOSS HOUSE  
POST CODE: B3 1QH





# RESTAURANT

AT BIRMINGHAM COLLEGE OF FOOD

Restaurant at Birmingham College of Food at our Summer Row campus at University College Birmingham is our world-class training restaurant nestled in the city's historic Jewellery Quarter, a 10-minute walk from the city centre and at the heart of the Colmore Business District.

As our guest, you will get to experience award-winning, exceptional value food and drink in a contemporary setting while, at the same time, supporting highly-talented students on their journey to professional excellence.

Ranking alongside Michelin-starred venues in the city, the restaurant's name pays homage to the former Birmingham College of Food, the name of our school of food and hospitality in the 1960s and how many still remember it.

We not only hold a coveted AA Highly Commended College Rosette, but are a Centre of Excellence in food and beverage service, pâtisserie and confectionery, fish and shellfish and butchery and game and have a People 1st Gold accreditation for excellent hospitality training.

Our professional training kitchens have been praised by the likes of Gordon Ramsay, used by famous chefs for competitions and been visited by the likes of Marco Pierre White.

*a truly memorable dining  
experience*





# EXAMPLE DINNER MENU

TWO COURSE 26 THREE COURSE 30

## TO BEGIN

**CHAMPAGNE RISOTTO (V)**  
Cultivated mushrooms, butternut squash, parmesan & almond tuile

**GUINEA FOWL  
CHOUX FARCI**  
Shimeji mushrooms, shallot purée, crispy potato

**STEAMED LEMON SOLE**  
Salmon mousseline, creamed fennel, dill, mandarin sauce

**PORK CHEEK**  
Sage & hazelnut pesto, cauliflower, capers

## TO FOLLOW

**SPINACH & MUSHROOM  
PITHIVIER (V)**  
Jerusalem artichokes, cultivated mushrooms, potato cake, cep velouté

**GRILLED LINE-CAUGHT  
SEA BASS**  
Fennel confit, samphire, purple sprouting, saffron cream

**BLOSSOM HONEY &  
LAVENDER GLAZED  
GRESSINGHAM DUCK**  
Candied beets, blackberry, cassis sauce

**ROAST LOIN & SHOULDER  
OF COTSWOLD LAMB**  
Buttered green beans, apricot purée, cumin jus

## TO FINISH

**ALUNGA CHOCOLATE  
MOUSSE**  
Mango & passion fruit compote, ginger biscuit, passion fruit mallow, tanzanie ice cream

**PINEAPPLE & BUTTERMILK  
PANNA COTTA**  
Compressed pineapple, roquefort & sesame biscuit, banana sponge, coconut meringue

**BLACKCURRANT  
MOUSSE**  
Spiced poached comice pear, pistachio sablé breton, apple & tarragon granita

**LEMON BRÛLÉE**  
Lemon balm curd, lime sponge, vanilla pod shortbread, cardamom meringue, yuzu & goats curd sorbet

Why not match your food with something from our extensive wine list?

(V) = Vegetarian. Dietary alternatives are available on request.  
Please ask the student for advice or access to our allergen sheets.

At University College Birmingham, we truly value your custom and support in helping develop our Front of House, Chef and Bakery students. We appreciate your patience and invite you to talk to the students about their courses and career aspirations – in return all we ask is for understanding when things may not go quite right, or when lecturing staff have to teach in front of you. Enjoy the experience.

# Gift Vouchers available

Please ask for details



For information please contact:  
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Head of Commercial Sales

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Tel: 0121 604 1000

**UNIVERSITY**  
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